

Department of Building & Zoning Services

Tracie Davies, Director

757 Carolyn Avenue Columbus, Ohio 43224-3218 (614) 645-7433 (614) 645-7840 FAX

www.bzs.columbus.gov

Construction Industry Communication #39

From: Keith Wagenknecht, Chief Building Official

Columbus Dept. of Building & Zoning Services

Re: Direct/Indirect Connection to the Building Drainage System

Date: June 21, 2012

Requirements: Section 802.1.1 of the 2011 Ohio Plumbing Code requires equipment and fixtures utilized for the storage, preparation and handling of food to be discharged through an indirect waste pipe by means of an air gap. Section 1003.3.1 requires a grease interceptor or automatic grease removal device receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas.

<u>Memorandum:</u> In order to eliminate confusion as to which fixtures require direct or indirect connection to a building drainage system as well as which fixtures the City of Columbus permits and or requires to be connected to a grease interceptor, the following shall clarify these issues:

Only plumbing fixtures, which discharge fats, oils or grease-laden waste located in food preparation areas shall be connected to the grease interceptor per Ohio Plumbing Code Section 1003.3.1. All grease traps are required to be outside the structure, unless specifically approved by the sewer department to be installed inside the building. For further clarification, please see *Construction Industry Communication (CIC) #01 – Grease Interceptors*.

The following plumbing fixtures shall be direct connected to a grease interceptor:

Pots and pans sinks (3-compartment)

Prerinse sinks

Soup kettles and adjacent floor drain or floor sink

Wok stations

Food waste grinder (requires solids separator/strainer)

Automatic hood wash units and dishwashers with or without prerinse sinks

Floor drains associated with fryers, griddles or meat processing

The following plumbing fixtures shall be indirectly connected to the drainage system:

Vegetable sinks

Food washing sinks

Refrigerated cases and cabinets

Ice boxes and ice making machines

Steam kettles and steam tables

Potato peelers and egg boilers

Coffee urns and brewers

Drink dispensers and similar equipment

Floor drains receiving discharge from freezers, coolers and boilers, water heaters

3 compartment food preparation sinks (when used for cleaning utensils and or dishes, may be connected to an automatic grease removal device when approved by the CBO see CIC #01)

For more information, please contact:

City of Columbus Industrial Wastewater Pretreatment Group: (614) 645-5876

Columbus Health Department: Carrie Kamm - (614) 645-6191.

mfinks/comm.edu.train - CIC #39 6/21/12